



Louis Latour Agencies

Chateauneuf-du-Pape Rouge Vidal-Fleury

Vintage	2018
Country of Origin	France
Region	Southern Rhône
Grape varieties	Syrah, Grenache, Mourvèdre

Wine description

Established in 1781 Vidal-Fleury is the oldest continuously operating winery in the Rhone Valley. The Chateauneuf-du-Pape is a blend of 85% Grenache, 10% Syrah and 5% Mourvèdre whose grapes are grown on stony terraces of this world famous appellation. We recommend that this wine is decanted before serving.

Tasting note

Aromas of fresh strawberries and prunes, along with hints of pepper and nutmeg. This wine is medium bodied with ripe tannins and refreshing acidity. On the palate the red fruit flavours dominate with cocoa and spices.

Vineyard information

Elevation	100 to 150 metres
Soil composition	Pebble stones, red clay and sandy soil
Average yield (hl/ha)	35 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Partially destemmed
Fermentation vessel	Stainless steel tank
Fermentation	Indigenous yeast
Maturation vessel	Large Oak Barrels
Maturation time	12 months
Filtration	1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	14.5%
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